2019-2020 Lunch Buffet Menu

All Buffet Selections Include: Iced Water, Iced Tea, Orange Rolls, Yeast Rolls, Butter, and Coffee

Sub Shop

Soup of the Day

Garden Salad: blend of romaine, carrots and radicchio with cucumbers, tomatoes, cheddar cheese, bacon bits and croutons served with ranch and balsamic dressings

Build Your Own Sandwich: Turkey Breast, Ham, Slow Cooked Ribeye, and Salami, Chicken Salad (made with grapes, pecans, mayonnaise, red onion and black pepper)
Cheddar, Swiss, and Provolone Cheese

Assortment of Rolls and Bread
Mayonnaise, Yellow Mustard, Sliced Tomatoes, Lettuce, Red Onion, Dill Pickles

Cole Slaw

Home Chips

$20 per person

Wrap it or Stack it

Soup of the Day

Garden Salad: blend of romaine, carrots and radicchio with cucumbers, tomatoes, cheddar cheese, bacon bits and croutons served with ranch and balsamic dressings

Turkey Wrap with turkey, tomatoes, lettuce, bacon, and aioli
Veggie Wrap with peppers, goat cheese, grilled squash and zucchini
Ham & Cheese Sandwich with dijon, mayonnaise, lettuce, tomato, on a hoagie bun
Pecan Chicken Salad Croissant

Cole Slaw

Home Chips

$24 per person

All menu items will incur a 20% service charge and a 10% state tax

Buffet Options

Option #1: $32 per person
your selection of (1) salad, (2) starches, (2) vegetables, (1) poultry entree, (1) beef entrée and (2) desserts

Option #2: $40 per person
your selection of (2) salads, (2) starches, (2) vegetables, (1) poultry entrée *or* seafood entrée, (1) beef entrée and (3) desserts

Option #3: $48 per person
your selection of (3) salads, (2) starches, (2) vegetables, (1) poultry entree, (1) beef entrée, (1) seafood entrée and (2) desserts

Option #4: $28 per person
chef's selection of (1) salad, (2) starches, (2) vegetables, (2) entrées and (2) desserts
(No Recommendations, Requests, or Substitutions Permitted)

For custom buffet options, please consult with your Event Coordinator.
All buffet options are for groups of 30 or more guests.

Salad

All salads are to be presented as part of the buffet with all dressings on the side unless otherwise requested

FRUIT SALAD with poppy seed dressing

TRADITIONAL CAESAR SALAD
croutons, tomatoes and shredded parmesan cheese

BABY LETTUCES SALAD
candied pecans, dried cranberries, goat cheese and balsamic vinaigrette

FRESH SPINACH SALAD
chopped egg, tomato wedges, crisp bacon, red onion and cider-bacon vinaigrette

STRAWBERRY SALAD
mixed greens with sliced strawberries, toasted almonds and goat cheese served with strawberry vinaigrette

GARDEN SALAD
blend of romaine, carrots and radicchio with cucumbers, tomatoes, cheddar cheese and croutons served with ranch and balsamic dressing

ICEBERG WEDGE SALAD
apple smoked bacon, tomatoes, bleu cheese crumbles and chives served with house made ranch

BIBB SALAD
bibb lettuces, manchego cheese curls, sunflower seeds, pickled red onion, tomato aioli dressing

CAPRESE SALAD
fresh mozzarella cheese, tomatoes, fresh basil topped with balsalmic drizzle

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Chicken Entrees

MUSHROOM AND GRUYERE CHICKEN red pepper cream

CHICKEN SALTIMBOCCA pruscuitto, sage, swiss, and caper vin blanc

CHICKEN PICCATA topped with lemon caper butter sauce

SOUTHERN FRIED CHICKEN *(Includes both white and dark meat)*

CHICKEN CORDON BLEU with veloute sauce

HERB-GRILLED CHICKEN topped with lemon butter sauce

HONEY PECAN FRIED CHICKEN pecan breaded and topped with fresh honey and toasted pecans

All lunch chicken entrees portions will be (6) oz. airline chicken breasts

Seafood Entrees

GRILLED SCOTTISH SALMON topped with lemon butter sauce

SHRIMP AND GRITS low country style tasso ham fumé with stone ground grits and assorted toppings of tomatoes, scallions, bacon, cheddar and parmesan cheese

CRAB CAKES with remoulade sauce

CRABMEAT AU GRATIN creamy crabmeat topped with cheese and breadcrumbs

SHRIMP FLORENTINE fresh shrimp, red bell peppers, and spinach tossed in a garlic cream sauce

PECAN CRUSTED TROUT *(Description)*

SHRIMP SCAMPI fresh shrimp with parsley, garlic, tossed in a white wine butter sauce

All menu items will incur a 20% service charge and a 10% state tax

Beef/Pork Entrees

BRAISED BONELESS SHORT RIBS served in a reduction jus

HAMBURGER STEAK with sautéed mushrooms and onions and topped with brown gravy

POT ROAST topped with au jus

SLICED STRIP LOIN topped with a mushroom jus

SMOKED BEEF BRISKET topped with BBQ sauce

COUNTRY FRIED STEAK with a creamy country gravy

Vegetable Options

Grilled Jumbo Asparagus with fried onions

French Green Beans with roasted red peppers

Broiled Tomato with parmesan cheese

Corn Obrien

Roasted Baby Carrots

Vegetable Medley

Southern Green Beans

Squash Casserole

Broccoli

Succotash

Collard Greens

Fried Okra

Starch Options

Sweet Potato Soufflé

Mashed Potatoes

Roasted Red Potatoes

Potato Gratin

Stone Ground Cheese Grits

Parmesan Risotto

Rice Pilaf

Hash Brown Casserole

Sweet Potato Gratin

White Truffle Mashed Potatoes

Mashed Sweet Potatoes

Creamy Polenta

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Dessert Options

TRADITIONAL PEACH COBBLER with cream cheese dough and bourbon caramel sauce

CHOCOLATE LAVA COBBLER with toppings of chantilly cream, chocolate sauce, and strawberry compote

WHITE CHOCOLATE AND APPLE BREAD PUDDING with whisky sauce

BANANA PUDDING with crème patissiere, bananas, wafer cookies, chantilly cream, and wafer cookie crumbs

STRAWBERRY TRIFLE SHORTCAKE with vanilla bean pound cake, macerated strawberries, and chantilly cream

NEW YORK STYLE CHEESECAKE with toppings of chocolate sauce, strawberry and blueberry compote

GERMAN CHOCOLATE POUND CAKE topped with decadent coconut-pecan frosting

SWEET POTATO PIE with hazelnut streusel and grand marnier whipped cream

Dessert Coupes:

CLASSIC TIRAMISU COUPE with espresso soaked lady fingers, kalua coffee cake, mascarpone mousse, cocoa powder, ganache, and chocolate coffee beans

PEANUT BUTTER CLOUD COUPE with toasted graham cracker crust, peanut butter mousse, and white-milk chocolate croquants

NUTELLA DELIGHT COUPE nutella marcarpone mousse, toasted hazelnuts, oreo crumbs, and mikado
Shavings

BANANA PUDDING COUPE with crème patissiere, bananas, wafer cookies, chantilly cream, and wafer
cookie crumbs

DUO CHOCOLATE COUPE with toasted oreo crumbs, milk and dark chocolate mousse, and chocolate curls

MEYER LEMON COUPE with brown butter oat streusel, lemon curd, and meyer lemon meringue

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